

PROCESS	HACCP	VARIANCE	Other	WORK AROUND
Vacuum packaging raw meat (held <41F for <30 days)	Yes	No		Ziplock Bags
Vacuum packaging raw seafood (held frozen before, during, and after processing)	Yes	No	Variance committee will not approve ROP of cooked seafood products.	10K bags FDA approved
Vacuum packaging of cooked foods (held <41F for <7 days)	Yes	Yes		Ziplock Bags
Vacuum packaging of raw meat at a chain establishment (held <41F for <30 days)	Yes-STATE	No		Ziplock Bags
Vacuum Packaging food <48 hours. Refrigerated (41F or less) storage only.	No	No		
Curing (Following manufacturer's instructions under refrigeration, using something like Prague Powder)	No	No	Curing App & Log	Celery Powder
Curing to extend shelf life, outside of refrigeration, etc.	Yes	Yes		
Fermentation of milk to make yogurt	Yes	Yes		Buy Yogurt
Fermentation of kimchi	Yes	Yes	Will require Product Assessment or Validated Recipe	Keep refrigerated, <7 days
Pickling (for more than 7 days, with TCS veggies, or heat-treated brine/veggies)	Yes	Yes	This is really about making the food non-TCS prior to ROP	see next row
Pickling (for less than 7 days (41F), with non-TCS veggies, non-heat-treated)	No	No		
Acidification of sushi rice	Yes	Yes		TPHC
Sprouting	Yes	Yes	Requires that sprouts be washed in a tumbler in 20,000 ppm hypochlorite	Buy Sprouts
Cook-Chill (cooled to 34F and held at or below 34F up to 30 days)	Yes	No		
Cook-Chill (cooled to 41F and held at or below 41F up to 7 days)	Yes	No		
Cook-Chill at a chain establishment (following a previous cooling/storage method)	Yes-STATE	No		
Sous-Vide (cooked to standard final cook temp and cooled/held using temps same as cook-chill)	Yes	No		

Sous-Vide at a chain establishment (cooked to standard final cook temp and held/stored using temps same as cook-chill)	Yes-STATE	No		
Sous-Vide (cooked to lower than standard cook temps, held for <7days, held at <41F)	Yes	Yes		
Emergency Operating Plans non-chain establishments (water/power outages)	No	No	County approves or Veronica Bryant will assist.	
Emergency Operating Plans chain establishments (water/power outages)	No	No	Plans must be sent to Veronica for approval	
Refilling Returnables with TCS foods	No	No		
Water not reaching 100F at handwashing sinks	No	No	Core violation-not P or Pf. No verification or correction required.	
Using 2-comp sink for utensil wash, rinse, sanitize	No	YES	Send variance request and SOP selection to heather.watson@dhhs.nc.gov SOP selections on DHHS/Food Protection website.	
Exemption from dumpster pad	No	YES	Send variance request with pictures and explanation to heather.watson@dhhs.nc.gov	